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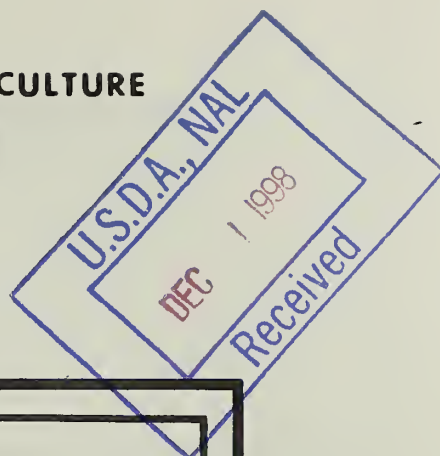
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**UNITED STATES  
STANDARDS**  
*for grades of*  
**CANNED  
CRANBERRY SAUCE**



EFFECTIVE MARCH 19, 1951

First Issue



This is the first issue of the United States Standards for Grades of Canned Cranberry Sauce. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were published in the Federal Register of February 15, 1951 (16 F.R. 1575) to become effective March 19, 1951 and recodified in the Federal Register December 9, 1953 (18 F. R. 7970) -- Section 52.962 was amended May 22, 1957 (22 F. R. 3535).

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization  
and Inspection Branch  
Fruit and Vegetable Division  
Agricultural Marketing Service  
United States Department of Agriculture  
Washington 25, D. C.

# UNITED STATES STANDARDS FOR GRADES OF CANNED CRANBERRY SAUCE<sup>1</sup>

Effective March 19, 1951

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## UNITED STATES STANDARDS FOR GRADES OF CANNED CRANBERRY SAUCE<sup>1</sup>

### PRODUCT DESCRIPTION, STYLES, AND GRADES

§ 52.951 *Product description.* Canned cranberry sauce is the jellied or semi-jellied product prepared from clean, sound, matured or fairly well-matured cranberries; a sweetening ingredient or sweetening ingredients, and water. Pectin may be added but only in a quantity which reasonably compensates for defi-

ciency, if any, of the natural pectin content of the cranberries. The mixture is concentrated and sufficiently processed by heat to assure preservation of the product in hermetically sealed containers. The soluble solids of the finished product is not less than 35 percent and not more than 45 percent.

§ 52.952 *Styles of canned cranberry sauce*—(a) *Style I.* Jellied or strained (typical of a jellied product prepared from strained cranberries).

(b) *Style II.* Whole (typical of a semi-jellied product prepared from whole or partially whole cranberries).

§ 52.953 *Grades of canned cranberry sauce.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of canned cranberry sauce that possesses a good color; that possesses a good consistency and good texture; that is practically free from defects; that possesses a good flavor and odor; and that scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade C" or "U. S. Standard" is the quality of canned cranberry sauce that possesses a fairly good color; that possesses a fairly good consistency and a fairly good texture; that is fairly free from defects; that possesses a fairly good flavor and odor; and that scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "U. S. Grade D" or "Substandard" is the quality of canned cranberry sauce that fails to meet the requirements of U. S. Grade C or U. S. Standard.

<sup>1</sup> The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

## FILL OF CONTAINER

§ 52.954 *Recommended fill of container.* The recommended fill of container is not incorporated in the grades of the finished product since fill of container, as such, is not a factor of quality for the purposes of these grades. It is recommended that each container be filled as full as practicable with cranberry sauce and that the product occupy not less than 90 percent of the volume of the container.

## FACTORS OF QUALITY

§ 52.955 *Ascertaining the grade.* The grade of canned cranberry sauce may be ascertained by considering, in conjunction with the requirements of the respective grade, the respective ratings for the factors of color, consistency and texture, absence of defects, and flavor and odor. The relative importance of each factor which is scored is expressed numerically on the scale of 100. The maximum number of points that may be given such factors are:

Factors:	Points
Color-----	20
Consistency and texture-----	40
Absence of defects-----	20
Flavor and odor-----	20
<hr/>	
Total score-----	100

§ 52.956 *Ascertaining the rating for the factors which are scored.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor which is scored is inclusive (for example, "17 to 20 points" means 17, 18, 19, or 20 points).

§ 52.957 *Color—(a) (A) classification.* Canned cranberry sauce that possesses a good color may be given a score of 17 to 20 points. "Good color" means the bright, dark red color typical of canned cranberries which color is free from any dullness.

(b) (C) *classification.* If the canned cranberry sauce possesses a fairly good color, a score of 14 to 16 points may be given. Canned cranberry sauce that falls into this classification shall not be graded

above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good color" means the red color typical of canned cranberries, which color may be slightly dull or may indicate slight evidence of oxidation but is not off color.

(c) (SStd) *classification.* Canned cranberry sauce that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.958 *Consistency and texture—(a) (A) classification.* Canned cranberry sauce that possesses a good consistency and good texture may be given a score of 34 to 40 points. "Good consistency and good texture" has the following meanings with respect to the following styles of canned cranberry sauce:

(1) *Jellied or strained.* The gel is tender to slightly firm and there may be evidence of a reasonable separation of free liquid.

(2) *Whole.* The skin particles and the semi-jellied portions are reasonably tender and the fruit, seed, and skin particles are dispersed reasonably uniform throughout the product.

(b) (C) *classification.* If the canned cranberry sauce possesses a fairly good consistency and a fairly good texture, a score of 28 to 33 points may be given. Canned cranberry sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly good consistency and fairly good texture" has the following meanings with respect to the following styles of canned cranberry sauce:

(1) *Jellied or strained.* The gel may lack firmness or may be stiff but is not tough or rubbery and there may be evidence of separation of free liquid which is not excessive.

(2) *Whole.* The skin particles and the semi-jellied portions are fairly ten-

der and the fruit, seed, and skin particles are dispersed fairly uniform throughout the product and there may be evidence of separation of free liquid which is not excessive.

(c) (*SStd*) *classification*. Canned cranberry sauce that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 27 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.959 *Absence of defects*—(a) *General*. The factor of absence of defects refers to the degree of freedom from foreign material and objectionable material and from harmless extraneous particles in Style I, *Jellied or strained*; and from defective cranberries and foreign berries and particles thereof, fine stems, foreign material and objectionable material, and other defects in Style II, *Whole*.

(b) (*A*) *classification*. Canned cranberry sauce that is practically free from defects may be given a score of 17 to 20 points. "Practically free from defects" has the following meanings with respect to the following styles of cranberry sauce:

(1) *Jellied or strained*. The product is free from foreign material and objectionable material, is free from any harmless extraneous particles that exceed the area of a circle  $\frac{3}{16}$  inch in diameter; and is practically free from harmless extraneous particles that are the equivalent in area of a circle  $\frac{3}{16}$  inch or less in diameter.

(2) *Whole*. There may be present for each 12 ounces of net weight not more than 3 defective cranberries or foreign berries and not more than 4 fine stems  $\frac{3}{4}$  inch or more in length; the product is free from foreign material and objectionable material and is practically free from other defects which affect materially the appearance or edibility of the product.

(c) (*C*) *classification*. If the canned cranberry sauce is fairly free from defects; a score of 14 to 16 points may be given. Canned cranberry sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total score for the product (this is a limiting rule). "Fairly free from defects" has the following meanings with respect to the following styles of cranberry sauce:

(1) *Jellied or strained*. The product is free from foreign material and objectionable material; is practically free from harmless extraneous particles that exceed the area of a circle  $\frac{3}{16}$  inch in diameter; and is fairly free from harmless extraneous particles that are the equivalent in area of a circle  $\frac{3}{16}$  inch or less in diameter.

(2) *Whole*. There may be present for each 12 ounces of net weight not more than 6 fine stems  $\frac{3}{4}$  inch or more in length; the product is free from foreign material and objectionable material and is fairly free from other defects which affect materially the appearance or edibility of the product.

(d) (*SStd*) *classification*. Canned cranberry sauce that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 13 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.960 *Flavor and odor*—(a) (*A*) *classification*. Canned cranberry sauce that possesses a good flavor and odor may be given a score of 17 to 20 points. "Good flavor and odor" means that the product possesses a good, characteristic, slightly tart flavor typical of cooked cranberries and that the product is free from any trace of a caramelized flavor, abnormal flavor, or abnormal odor.

(b) (*C*) *classification*. If the canned cranberry sauce possesses a fairly good flavor and odor, a score of 14 to 16 points may be given. Canned cranberry sauce that falls into this classification shall not be graded above U. S. Grade C or U. S. Standard, regardless of the total

score for the product (this is a limiting rule). "Fairly good flavor and odor" means that the product possesses a normal flavor typical of cooked cranberries and that the product is free from objectionable flavors and objectionable odors of any kind.

(c) (*SStd*) classification. Canned cranberry sauce that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product, (this is a limiting rule).

#### EXPLANATION

§ 52.961 *Explanation of terms.* (a) "Soluble solids" content is determined refractometrically without correction for water-insoluble solids.

#### LOT INSPECTION AND CERTIFICATION

§ 52.962 *Ascertaining the grade of a lot.* The grade of a lot of canned cranberry sauce covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.87; 22 F. R. 3535).

#### SCORE SHEET

§ 52.963 *Score sheet for canned cranberry sauce.*

Size and kind of container.....			
Container mark or identification.....			
Label.....			
Net weight (ounces).....			
Vacuum (inches).....			
Style.....			
Soluble solids (per cent by refractometer).....			

Factors	Score points	
Color.....	20	{ (A) 17-20 (C) <sup>1</sup> 14-16 (D) 10-13
Consistency and texture.....	40	{ (A) 34-40 (C) <sup>1</sup> 28-33 (D) 10-27
Absence of defects.....	20	{ (A) 17-20 (C) <sup>1</sup> 14-16 (D) 10-13
Flavor and odor.....	20	{ (A) 17-20 (C) <sup>1</sup> 14-16 (D) 10-13
Total score.....	100	
Grade.....		

<sup>1</sup> Indicates limiting rule.

*Recodified in the Federal Register of December 9, 1953 (18 F. R. 7970)--  
Section 52.962; amended May 22, 1957 (22 F. R. 3535).*





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